



2025-2026

RANCH BRUNCH EXPERIENCE

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

IN A CHEF IN SAYULITA, BRUNCH ISN'T JUST A MEAL – IT'S
A MOMENT TO SLOW DOWN AND TASTE THE RHYTHM OF
NAYARIT.

HERE, THE MORNING BEGINS WITH THE SCENT OF
ROASTED CACAO, TORTILLAS PRESSED AT DAWN, AND
FRUIT STILL WARM FROM THE SUN.

EACH DISH TELLS A STORY OF OUR LAND: THE SMOKE OF
THE COMAL, THE SWEETNESS OF LOCAL MAIZE, THE
COMFORT OF BEANS SIMMERED ALL MORNING.

WE COOK WITH WHAT THE EARTH GIVES US – SEASONAL,
HONEST, AND ALIVE – TURNING SIMPLE INGREDIENTS INTO
SOULFUL DISHES MEANT TO BE SHARED.

WELCOME TO A BRUNCH BORN FROM THE HEART OF THE
MEXICAN RANCH, WHERE EVERY BITE FEELS LIKE HOME.

BUEN PROVECHO!

SAVORY (CHOOSE 1)

HUEVOS AL COMAL CON SALSA DE CACAO
FARM EGGS ON HANDMADE TORTILLAS WITH CACAO-PASILLA
SAUCE

CHILAQUILES NAYARITAS
BLUE CORN CHIPS WITH GUAJILLO OR GREEN MOLE SALSA,
CREAM, CHEESE AND AVOCADO. OPTION TO ADD FARM
CHICKEN OR SUNNY-SIDE EGGS.

TAMAL DE ELOTE CON QUESO Y EPAZOTE
FRESH CORN TAMAL WITH FARM CHEESE AND SOUR
CREAM. SERVED WITH CREMA AND SALSA TATEMADA. SEASONAL
- REQUEST AVAILABILITY

ENFRIJOLADAS CON QUELITES Y REQUESÓN
HEIRLOOM BEAN SAUCE, LOCAL GREENS, AND REQUESÓN.

TOSTADA DE AGUACATE Y CAPOMO
SOURDOUGH BREAD WITH GUACAMOLE, TOASTED CAPOMO
DRESSING, AND ORGANIC TOMATO.

HUEVOS CON CHORIZO ARTESANAL
FREE-RANGE SCRAMBLED EGGS WITH HOMEMADE CHORIZO
AND ROASTED ONION, SERVED WITH BLACK BEANS AND SALSA
VERDE.

QUESADILLA DE CALABAZA Y PIPIÁN VERDE
HANDMADE TORTILLA FILLED WITH ROASTED SQUASH AND
PUMPKIN SEED GREEN SAUCE.

MOLLETES DE MAÍZ CON FRIJOL Y CACAO-CHILE BUTTER
RUSTIC BOLILLOS TOPPED WITH BEANS AND A TOUCH OF
CACAO-CHILE BUTTER.

HUEVOS REVUELTOS CON HONGOS AL EPAZOTE
SCRAMBLED EGGS WITH LOCAL MUSHROOMS AND WILD
HERBS.

HUEVOS RANCHEROS CON FRIJOLES PUERCOS
TWO FRIED EGGS ON TORTILLAS WITH RED SALSA, TOPPED
WITH BEANS, CREAM, AND QUESO RALLADO

 ACCOMPANIMENTS & SIDES
(CHOOSE 1)

FRIJOLES DE LA OLLA CON EPAZOTE
SLOW-COOKED BEANS WITH HERBS, SIMPLE AND
FRAGRANT.

FRIJOLES PUERCOS CON CHORIZO Y QUESO FRESCO
RICH NAYARIT-STYLE BEANS WITH HOUSE CHORIZO AND
CHEESE.

VERDURAS ASADAS DE LA MILPA
GRILLED CORN, SQUASH, ONIONS, AND PEPPERS FROM
LOCAL FARMS.

PAPAS AL COMAL CON CEBOLLA Y CHILE SERRANO
CRISPY COMAL POTATOES WITH ONION AND SERRANO
CHILI.

TOSTADAS DE MAÍZ AZUL
CRUNCHY BLUE CORN CRISPS WITH LIME AND SEA SALT.

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SWEET

ALL SWEET DISHES INCLUDE A SEASONAL FRUIT PLATTER AS A SIDE – FEATURING TROPICAL FRUITS FROM LOCAL FARMS

PLANTAIN HOTCAKES WITH CAPOMO SYRUP
FLUFFY PANCAKES WITH LOCAL CAPOMO SYRUP AND
PLANTAINS.

PAN DE ELOTE CON CREMA DE RANCHO Y CANELA
SWEET CORN BREAD SERVED WARM WITH CREAM AND A
DUSTING OF CINNAMON.

BUÑUELOS DE RANCHO CON PILONCILLO Y FLOR DE SAL
CRISPY FRITTERS DRIZZLED WITH PILONCILLO SYRUP AND SEA
SALT.

PAPAYA & COCONUT YOGURT PARFAIT
LAYERS OF PAPAYA COMPOTE, COCONUT YOGURT, AND
GRANOLA.

MANGO-COCONUT BOWL
MANGO AND COCONUT SMOOTHIE TOPPED WITH PUFFED
AMARANTH, COCONUT, AND TROPICAL SEEDS.

GUAVA & CHEESE EMPANADITAS
HANDMADE PASTRY FILLED WITH LOCAL GUAVA JAM AND SOFT
CHEESE. A NOD TO CLASSIC PAN DE RANCHO TRADITIONS.
(REQUEST AVAILABILITY/SEASONAL)

PINEAPPLE-COCONUT BREAD PUDDING
BRIOCHE SOAKED IN COCONUT MILK, BAKED WITH PINEAPPLE
AND PILONCILLO CARAMEL.

BEVERAGES (OPTIONAL ADD-ONS)

ATOLE DE CACAO Y CAPOMO
WARM AND NOURISHING, MADE WITH HEIRLOOM MAIZE.

JUICES:
ORANGE, CARROT, BEET-LIME, PAPAYA-MINT.

OLLA COFFEE WITH PILONCILLO & CLOVE.

COSTS

CHOOSE HOW YOU'D LIKE TO ENJOY YOUR MORNING IN
PARADISE:

1 DISH (SAVORY OR SWEET) - \$800 PER PERSON
2 DISHES (SAVORY + SWEET) - \$1,000 PER PERSON
3 DISHES (MAKE YOUR OWN COMBINATION) - \$1,200 PER
PERSON

ALL SAVORY BRUNCH EXPERIENCES INCLUDE TORTILLAS
AND SALSA. SWEET BRUNCH EXPERIENCE INCLUDES A
SEASONAL FRUIT PLATTER. ALL INCLUDE LOCAL
CONDIMENTS.

EXTRAS

BEVERAGES, EXTRAS, OR SPECIALTY SIDES (SUCH AS
ATOLE, FRESH JUICES, OR ADDITIONAL BEANS) → \$100-
150 MXN EACH

PLEASE NOTE: OUR BRUNCH EXPERIENCES ARE PRICED
FOR A MINIMUM OF 5 GUESTS TO ENSURE THE QUALITY
AND ABUNDANCE OF THE SERVICE.
SMALLER PARTIES ARE WELCOME – THE TOTAL COST WILL
REFLECT THE EQUIVALENT OF 5 GUESTS.